

Next Step for Equity: Editorial.  
Short of the Best: Editorial.  
The Black Market in Babies:  
Mirror of Public Opinion.

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## INQUIRY ORDERED INTO RELEASE OF ROBBER IN POLICE MIXUP

Officers Seeking to Re-arrest Kenneth Berresheim, Prematurely Freed by Judge on Bond of \$15,000.

A complete investigation into all aspects of the premature release on bond of Kenneth Berresheim, less than 11 hours after he was captured in a \$10,000 holdup Thursday, was ordered today by Chief of Police Jeremiah O'Connell.

Meanwhile, officers were seeking to re-arrest Berresheim so he can be viewed by other robbery victims.

Chief of Detectives James E. Chapman and other officers had expressed keen regret yesterday at Berresheim's release, which apparently resulted from a mixup at Page boulevard police station.

Judge David W. FitzGibbon of the Court of Criminal Correction, who approved Berresheim's \$15,000 bond, said he checked with Page district police before signing the bond and was told that police would not object to his release.

**Judge's Question.**

Judge FitzGibbon said he did not obtain the name of the Page district officer with whom he talked and that he simply asked him if Berresheim, together with an associate arrested for questioning in the holdup, was "bailable."

Inquiry by the Post-Dispatch developed that the man to whom the judge talked was Police Cpl. Frank Nack, acting desk sergeant at Page station. Nack said he had no instructions to hold the prisoners for further investigation and was under the impression they had to be released immediately if bond was made available.

Police practice in such cases normally is to hold prisoners 20 hours. Judge FitzGibbon said he always checks with police before approving a bond to determine whether they want to hold a prisoner for further investigation. Berresheim's release was less than 11 hours after his capture.

Lt. Bernard Dillon, acting commander of Page district and one of the officers who expressed chagrin at Berresheim's premature release, said he had gone off duty when Judge FitzGibbon telephoned, but that he had left instructions that Assistant Circuit Attorney Frederick H. Mayer should be notified if there were any efforts to furnish ball for the pair.

**Prisoner Silent.**

Mayor had questioned Berresheim at the police station after the robbery but the prisoner refused to talk to him.

Efforts to obtain Berresheim's release got under way very quickly after his arrest. William O'Toole, an attorney associated with Morris A. Sherkin, who is active in criminal practice, had made it known that he intended to apply for a writ of habeas corpus.

Mayer said that when he learned of efforts to release the robber he went to Circuit Judge James E. McLaughlin and asked that bond be fixed higher than usual. Normal bond on armed robbery is about \$7500. Judge McLaughlin set it at \$15,000 each on Berresheim and his associate.

Judge FitzGibbon said he came into the picture early Thursday evening when O'Toole telephoned him that he understood police were ready to release the men and asked the judge to check on this report. Judge FitzGibbon did so and set bond at the amount ordered by Judge McLaughlin.

Berresheim had been seized by Patrolman Curtis Roberts on a used car lot near the J. C. Buffet, 5324 Natural Bridge avenue, after Berresheim and an accomplice had tried to rob the proprietor, Clay Martin, of \$10,000. Berresheim fled on foot with part of the money but it was recovered on the lot with his pistol and silk stocking mask. The accomplice escaped.

**REPORTERS FEEL  
EISENHOWER WILL  
NOT RUN IN 1956**

WASHINGTON, Nov. 12 (UPI)—Eighty-eight per cent of Washington correspondents participating in a recent poll believed President Eisenhower will not be a candidate for re-election.

Forty-seven per cent thought the Republicans could not win without Mr. Eisenhower next year. But almost as many, 46 per cent, said they believed the Republicans could win even if the President did not run. Seven per cent refused to guess.

The postcard survey was conducted by the Newspaper Enterprise Association for columnist Peter Edison. He polled 1063 correspondents and received replies to principal questions from 354.

In their opinion, the 1956 presidential contests will shape up like this:

Republicans—Vice President Richard M. Nixon and Gov. Christian A. Herter of Massachusetts.

Democrats—Adlai E. Stevenson and Senator Estes Kefauver of Tennessee.

## Sherman Park Fire Scene



By a Post-Dispatch Photographer.  
Five firemen were injured when a section of roof collapsed onto this wide staircase, from which the men were fighting a spectacular fire in Sherman Park Community Center early today.

## PAIR TO QUEUE UP 81 HOURS AT MET WHERE THEY MET

The New York Herald Tribune—Post-Dispatch Special Dispatch.

NEW YORK, Nov. 12.—Mrs. Alice Fahibusch and her husband, Edward, yesterday took up an 81-hour vigil at the box office of the Metropolitan Opera, first in line for standing room tickets for opening night Monday.

Equipped with an Army blanket, a container of coffee and a strong urge to see the Met's new production of "Tales of Hoffman," the Fahibusches wait in the cold is warmed by sentimental motives.

Fahibusch was the first in line for opening night last year and met his future wife when he strolled back to see how long the line of standees had grown. She was ninety-eighth in line and, recognizing him from newspaper photographs as a student No. 1, started a conversation. They were married six months later. She is 20 years old.

The two plan to alternate in line until opening night.

## TAX AGENTS SEIZE CLUB'S GAMBLING BANKROLL AT RENO

RENO, Nev., Nov. 12 (AP)—Federal agents raided Reno's big Cal-Neva Club yesterday and seized the \$30,000 gambling bankroll for unpaid taxes.

They earlier had seized a bank account of \$22,000 to apply toward some \$88,000 in delinquent excise taxes on liquor and withholding taxes on wages.

Eight agents walked into the club, displayed their notice of seizure and started scooping silver dollars and currency from the gambling tables and cashiers' cages in big sacks.

They then emptied the slot machines.

The Cal-Neva club, headed by former Los Angeles contractor Sanford Adler, is among the 10 largest gambling houses in the city. It was reported most of the back taxes owed the government were for Adler's operation of Tahoe Biltmore at Lake Tahoe.

The agents wired shut the Reno Club's big swinging glass doors and an attorney for Adler's group reported bankruptcy proceedings would be filed.

## KEFAUVER VISITS TRUMAN, DECISION DUE IN DECEMBER

KANSAS CITY, Mo., Nov. 12 (AP)—Senator Estes Kefauver (Dem.) Tennessee, visited here yesterday with former President Harry S. Truman, but neither would disclose what they talked about.

Kefauver told a reporter after the meeting that he would announce in mid-December whether he will seek the nomination for the presidency.

**Surfers Foot Injury.**

Firemen Joseph J. Viscuso, Engine Co. 13, was treated at DePaul Hospital for a puncture wound of the foot.

The fire damaged classrooms and handicraft shops, but did not reach the main gymnasium or a library in other wings of the building.

Despite the spectacular scene,

only a small number of spectators appeared at the early hour.

The fire was declared out three and one-half hours after it was discovered.

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"I had a short visit with Mr. Truman," Kefauver said. "We had a pleasant chat."

The Senator said he had accepted an invitation to join Adlai Stevenson of Illinois and Gov. Averell Harriman of New York in speaking at a \$100-a-plate dinner of the National Democratic Committee in Chicago Nov. 19. Truman also has been asked to speak.

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## WEST REPORTED STUDYING USE OF TROOPS TO KEEP PALESTINE PEACE

**Embargo on War Supplies, Break in Diplomatic Relations Also Believed Considered by Allies.**

GENEVA, Nov. 12 (AP) — Britain and the United States are reported considering keeping the peace between Israelis and Arabs by penalizing any aggressor and even using an international force to police the Palestine borders if necessary.

New measures to support the 1950 United States-British-French declaration against any major breach of the Palestine armistice were being studied in the light of Communist sale of arms to Arab states, informants said.

They said the plans by the West to prevent or stamp out early any full-scale Arab-Jewish conflict include:

1. A total embargo on war supplies from Western and other friendly countries to Israel and the Arabs.

2. Institution of an economic blockade on the trouble area.

3. Complete or partial break in diplomatic relations.

4. Finally, as a last resort, to consider using United States, British and French troops as an international sentry force to restore peace and serve as a buffer between the two sides.

Arms Resumed.

France, meanwhile, announced it has resumed shipment of arms to Egypt because of an "improvement" in the tone of the Egyptian press and radio toward French problems in North Africa. The shipments were halted in August when the French blamed Cairo for fanning nationalist unrest in Algeria and Morocco.

The full list of arms shipments was not disclosed in a Paris announcement. However, a French spokesman here said jet fighters were included. He added that Britain and America had approved the original arms deal 18 months ago and no further consultations were necessary.

The spokesman said delivery of arms to Israel is continuing. Again the type of arms involved was not disclosed.

Secretary of State John Foster Dulles and British Foreign Secretary Harold Macmillan arranged an unusual conference with a ranking French diplomat here—apparently in an effort to co-ordinate big three policies in the Middle East. Ronald de Margerie, director of political affairs, is sitting in this room to Bar Export.

In Rome, the Italian government announced it would bar export of 30 Italian-made jet fighter planes to Egypt. Italian sources said yesterday the Macchi company, a private firm in Italy, had contracted to sell Vampire jets to Cairo.

The Italian Foreign Office denied any knowledge of the jet deal but said it would request export licenses for the planes if asked.

Diplomatic officials in Washington indicated Israel had little chance of getting United States arms until Israel first accepts United Nations proposals to end the border strife in the Middle East.

These call for Israel and Egypt to withdraw their troops from the disputed El Quneitra zone, to submit to U.N. inspection and to try to work out a fixed boundary line.

Israeli officials have announced full support provided Egypt goes along and Israel does not have to give up any of its rights or positions in the embattled area. Egypt has said nothing in reaction.

In Cairo, the acting secretary general of the Arab League, Saif Bellama, said Arab states could not consider a Palestine peace settlement until Israel accepts U.N. resolutions on Palestine. Bellama added the Arabs insist that Palestine Arab refugees be permitted to return to their homes and be compensated for their losses, and also that Jerusalem be internationalized in keeping with U.N. decisions.

## METROPOLITAN GREGORY OF LENINGRAD DIES AT 66

LONDON, Nov. 12 (AP) — The death of Gregory, Metropolitan of Leningrad and Novgorod, was announced yesterday by the Moscow radio. He was 66 years old.

Metropolitan Gregory's funeral took place at the Holy Cross Church of the Alexander Nevsky Lavra monastery with the members of the clergy of the Leningrad area present.

Also attending was A. I. Kusnarev, representative in Leningrad for the government council for Russian Orthodox Church affairs.

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\$11.25; ten years \$12.50; eleven years  
\$13.75; twelve years \$15.00; thirteen years  
\$16.25; fourteen years \$17.50; fifteen years  
\$18.75; sixteen years \$20.00; seventeen years  
\$21.25; eighteen years \$22.50; nineteen years  
\$23.75; twenty years \$25.00; twenty-one years  
\$26.25; twenty-two years \$27.50; twenty-three years  
\$28.75; twenty-four years \$30.00; twenty-five years  
\$31.25; twenty-six years \$32.50; twenty-seven years  
\$33.75; twenty-eight years \$35.00; twenty-nine years  
\$36.25; thirty years \$37.50; thirty-one years  
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\$39.75; thirty-six years \$40.00; thirty-seven years  
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\$40.75; forty years \$41.00; forty-one years  
\$41.25; forty-two years \$41.50; forty-three years  
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\$42.25; forty-six years \$42.50; forty-seven years  
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\$55.25; ninety-eight years \$55.50; ninety-nine years  
\$55.75; one hundred years \$56.00.

## Visiting President's Widow



ADLAI E. STEVENSON visiting with MRS. WOODROW WILSON at Charlottesville, Va., yesterday shortly before he delivered speech commemorating the Woodrow Wilson centennial at the University of Virginia.

## STEVENSON ASKS FOR U.N. TROOPS IN MIDDLE EAST

Continued From Page One.

tions guards could not undertake patrol duties in the areas of tension and collision," he said. "Certainly both sides would respect United Nations patrols where they do not trust each other."

The Eisenhower Administration has given no indication it would be willing to involve American troops in the Middle Eastern dispute, even as a part of any U.N. action.

The State Department has said it would be "strongly opposed to the side which starts a war" there. It has said the United States will supply defensive weapons but enter no arms race with the Communists who are furnishing equipment to Egypt.

On this point, Stevenson said this country must act to preserve "an equitable balance of strength" so that neither side feels that it lives by the grace of its none too kindly neighbor.

Need to Counteract Reds.

"We must help, if need be, to counteract any Soviet attempt to upset such a balance and we must make it emphatically clear that the status quo shall not be changed by force," he declared. "But we do not want to see an arms race in this area..."

In a speech commemorating the Woodrow Wilson centennial, Stevenson made no direct reference to President Eisenhower or Secretary of State Dulles. But he left no doubt he was critical of their handling of international affairs.

Stevenson cited the Arab-Israeli hostilities as part of what he said are "signs of disintegration of our whole security system" as the "roymists around last summer's meeting at the summit" fade away.

He said that since Stalin's death the Russians have altered their tactics and have stepped boldly forth from the shadows of conspiracy and secrecy."

"To our dismay," he said, "they are competing openly and directly with the West. We must take care lest the illusions of their charm policy further weaken our defenses, moral and physical.

"And we must take care, too, lest rigid military-security diplomacy hobbles our foreign policy. We cannot meet each new problem in the war against war and the war against want just in terms of air bases, military alliances and nuclear stockpiles. If we do, our influence will steadily ebb away in those crucial areas of the world where progress and peace are the major concerns."

Stevenson said that what is needed now "is a great leap ahead in our thinking and our action." He said it was not enough to limit war but to abolish the means for war.

"The difficulties in the way of achieving an enforceable system of disarmament are immense," he said. "Maybe the problem is insoluble now as it has been in the past.

"But it seems to me that the urgency is such that we can settle for nothing less than a sustained and dogged search for effective disarmament with the best brains we can muster, and that we have no greater foreign policy objective."

HUNGARY'S RED PARTY DUSTS 3 LOCAL OFFICIALS

VIENNA, Nov. 12 (UP)—Hungary's Communist party has expelled three local officials for "violating the party's principles," the Budapest Communist newspaper Szabad Nep reported.

It said the three, all district party leaders, were expelled because they "executed anti-Communist measures" and committed "grievous violation of the party-line."

ROBBERS STEAL \$250,000 IN UNCASHABLE CHECKS

PASADENA, Calif., Nov. 12 (AP)—Two armed men intercepted a loan company messenger en route to a bank yesterday and escaped with checks made out for \$250,000. But they can't cash them.

James Farrell of the Pasadena Savings and Loan Co. said he was carrying no cash and all the checks were marked "for deposit only."

Malaya to Admit Japanese.

SINGAPORE, Nov. 12 (AP)—The government of Singapore and Malaya have agreed to lift a postwar ban on the entry of Japanese nationals and firms for permanent residence, chief minister David Marshall announced today. Twenty Japanese now live here but on a temporary basis.

Castillo to See Football Game.

HIROSHIMA, Japan, Nov. 12 (AP)—President Carlos Castillo Armas of Guatemala was scheduled to see the Tulane-Vanderbilt football game today. Here on a two-day visit he and his wife were honored at a round of festivities.

South Africa, which walked out of the Assembly Wednesday because of a committee vote for continued investigation of its race segregation policy, paid off its 1955 debt of \$309,192 months ago.

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Castillo to See Football Game.

HIROSHIMA, Japan, Nov. 12 (AP)—A 40-year-old woman, who was slightly less than a mile from the center of the 1945 Hiroshima atomic blast, died yesterday. Kyodo News Service said she was "the fifth Hiroshima citizen to succumb to atomic disease this year."

Issue Is on Holding New Elections in December — Red Help Saves Premier.

PARIS, Nov. 12 (AP)—Premier Faure tonight won a vote of confidence from the French National Assembly, 285 to 247.

The vote was on the issue of holding new general elections in December with a system of modified proportional representation. But even Faure admitted hope for elections next month is glimmering.

He survived only with the help of the Communists. The Communists said they were "refusing confidence" but voting in favor of quick elections.

Many of the deputies swung to the Premier's support only as a means of delaying a decision.

The election bill now must go again to the Council of the Republic, upper house of Parliament.

The upper house favors a

district voting system, which three times has been turned down by the Assembly. If it insists on the district system, it will throw the bill right back to the Assembly.

The confidence vote—Faure's

second in nine days and fourth in less than a month—thus left the situation confused.

The Socialists, biggest group in the Assembly, voted against Faure. Other parties divided sharply.

THE AIRLINE PILOTS FACE EXPULSION, SAYS AFL

Reason Given Is Flyers Are Working Despite Strike of Engineers.

CHICAGO, Nov. 12 (AP)—The Air Line Pilots Association faces suspension or expulsion from the American Federation of Labor because its members are flying United Air Lines planes despite another union's strike.

A recommendation for suspen-

sion or expulsion from the AFL has been prepared and will be submitted to the federation's next convention, next month.

The action by the AFL execu-

tive council was revealed in a letter to Chicago union leaders from Dave Beck, president of the AFL teamsters union.

AFL President George Meany

had already accused the pilot's union of acting in collusion with United Air Lines and re-

fusing to observe picket lines set up by striking AFL flight engineers.

500 Engineers on Strike.

About 500 engineers went on

strike across the country last Oct. 23 in protest against a United ruling that all engineers hired in the future must be critical of their handling of in-

ternational affairs.

United has been able to keep

its flights in the air because

pilots have crossed the picket lines and filled in for the

leaders of the pilot's union

before the strike began.

United has written all teamster locals and urged them to support "in all ways possi-

ble" the strike against United Airlines.

Leaders of the pilot's union

were called before an AFL

teamster strike committee

to demand that the strike be

ended.

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## COUNTY PARTY CHIEFS PLEDGE FULL SUPPORT TO BOND ISSUE

G.O.P. and Democratic  
Chairmen Announce  
Committee Indorsements of \$39,712,000  
Program.

Full support of the \$39,712,000 bond issue for public improvements in St. Louis county was pledged yesterday by the chairmen of the Republican and Democratic Central Committees. The bond issue will be submitted to voters in the county at a special election Nov. 22.

Norman Parker, chairman of the Republican committee, and Ralph L. Devereaux, chairman of the Democratic committee, announced indorsement of the proposed bond issue by their committees.

In announcing the Republican support, Parker said:

"The Republican organization in St. Louis county has an obvious interest in the welfare and future of the people it represents. We are making a major effort to see that the voters are informed about this bond issue and that they will turn out to vote."

### Democratic Statement.

"The Democratic party," Devereaux said, "is going to make an all-out endeavor to see that this bond issue passes. The need for traffic relief in St. Louis county is so obvious, as is the need for other things this bond issue would provide, that the county just cannot afford to do without it."

The important fact for the voters to remember is that they can obtain these benefits for only 26 cents a month for the owner of a home worth \$8000. Unless we start these much-needed improvements now, they will cost the taxpayers far more in the future."

Both party organizations announced they will be active throughout the county in the pre-election campaign for passage of the bond issue proposals. Precinct canvasses will be made by workers to get out the vote, literature urging approval of the bond issue will be distributed and workers will be stationed at the polls on election day to urge passage of the proposals.

### Movies and Speeches.

Most political organizations in the county's 14 townships are holding meetings in advance of the election to explain, through movies and speeches, the need for and the benefits which would result from improvements proposed in the bond issue program.

Meanwhile, a door-to-door campaign by representatives of the Citizens' Tax Committee to explain its opposition to the bond issue proposals was announced by Karl Magidson, 7425 Cornell avenue, University City, following a meeting of about 100 opponents at his home.

"We are going to give both sides of the story," Magidson said. "Our workers will explain each issue in the election. We are not opposed to all issues in the program, but generally oppose the expressway and inner-belt highway proposals, chiefly because of the manner in which they are being submitted."

He said members of the opposition group believe the highway improvements should be voted on individually, rather than being lumped together.

### TV Quiz Winner Honored.

LOUISVILLE, Ky., Nov. 12 (AP)—The Rev. Alvin L. Kershaw, the Oxford (O) Episcopal minister whose knowledge of jazz music won him \$32,000 on the "\$64,000 Question" television show, was named the University of Louisville's "alumnus of the year" yesterday. He will be honored at the homecoming football game next week.

### Missouri-Illinois Forecasts

**Missouri:** Increasing cloudiness tonight and tomorrow followed by rain in central and north mixed with snow in extreme northwest beginning tomorrow afternoon or evening; a little colder in extreme north tonight and tomorrow; some what warmer in central tomorrow; low tonight 20 to 38 in extreme south; high tomorrow 40 to 46 in extreme north to 70 to 75 in extreme southeast.

**Illinois:** Increasing cloudiness tonight and tomorrow followed by rain in central and north mixed with snow in extreme northwest beginning tomorrow afternoon or evening; a little colder in extreme north tonight and tomorrow; some what warmer in central tomorrow; low tonight 20 to 38 in extreme south; high tomorrow 40 to 46 in extreme north to 70 to 75 in extreme southeast.

**Weather in Other Cities**

(Observations for high of 6:30 a.m. for 24 hours; low for previous 12 hours.)

High. Low. Rain.

Atlanta	65	43
Bismarck, N.D.	54	10
Boston	60	46
Brownsville, Tex.	81	71
Chicago	65	53
Cincinnati	65	53
Columbus, Mo.	69	42
Dallas	68	47
Detroit	58	47
Fort Worth	74	56
Kansas City	62	46
Louisville, Ark.	63	46
Los Angeles	63	41
Memphis	72	51
Minneapolis	54	27
New York	59	45
Oklahoma City	73	51
Phoenix, Ariz.	56	51
Pittsburgh	54	47
St. Louis, Mo.	53	43
St. Louis, City	59	52
Washington, D.C.	54	42
Winnipeg	53	4

## Dousing Fire in Golf Club Barroom



By a Post-Dispatch Photographer  
Firemen playing hose on charred ceiling of the large barroom at Indian Meadows Golf Club early today.

## EX-CONVICT HELD IN ASSAULT ON GIRL, 8

He Is Identified by Victim  
Attacked on Secluded  
Riverfront Street.

A man who said he was Dallas Alvin Cluck, a former convict, was booked today suspected of criminally assaulting an 8-year-old girl yesterday in a secluded place near the Mississippi river at the foot of Branch street.

Police said Cluck has been identified by the victim, who is in City Hospital, and by a 6-year-old boy who was the girl's companion when she was attacked.

The medical director of the rest home said he had been given the treatment because it was feared he would commit suicide.

Schuessler's deterioration since the killing of his only children was noticeable to his relatives and to officials working on the murder case.

Cook county Coroner Walter McCarron said that Schuessler was "just fading away" when coroner's deputies spoke with him at that time.

**Blood on Clothing.**

Police said that what may be blood was found on his clothing and on the back seat of an automobile near which he was arrested. Tests are being made to determine if it is blood.

Cluck, 34, gave an address in the 2100 block of North Tenth street. He gave his occupation as mechanic.

Detective Sgt. Nick Valent and Detective Terrance McKenzie were given a description of the automobile by the girl, the boy and a witness who also had seen the car. The two detectives blocked out an area to search from the water front to North Florissant avenue and from Hebert street to O'Fallon street.

They were told that the right side of the windshield was cracked, the trunk damaged, the license plate upside down and the seat covers green and white.

**Found in Tavern.**

An automobile fitting the description was found at Fourth and Monroe streets. The detectives questioned customers at a nearby tavern, including Cluck. In the meantime, they received from police headquarters the name of the person to whom the license was issued. He said he had lent his automobile to Cluck. The officers returned to the vicinity of the tavern and arrested Cluck as he approached the automobile.

The girl and boy were on the way to a store to buy candy, when a man stopped his car and offered them a nickel each if they would get in with him and help him with a television set he was going to have repaired.

He said he would drive them to the store, the girl said, but instead he drove to the river. The boy was not harmed, and the man drove away and left them.

## TWO SHOT FIRING ACROSS ALLEY AT EACH OTHER

Two East St. Louis men were wounded yesterday as they fired shotguns from their backyards, police reported.

They are William Whitelaw, 1515 South G street, and Orville Rozier, 1517 South Nineteenth street. Police said the shooting occurred as the result of a dispute after their trucks sideswiped in an alley behind their homes. Both rushed into their houses, obtained the shotguns and fired one shot each across the alley, police said.

Rozier was wounded in the face and Whitelaw in the hip. Both shotguns were loaded with birdshot. The men were charged with discharging firearms in the city limits.

**EIGHT NEW STATE TROOPERS  
ASSIGNED TO KIRKWOOD**

Eight newly-commissioned officers of the Missouri Highway Patrol have been assigned to Troop C, Kirkwood. It was announced today. They were members of a class of 40 recruits that recently completed the six-week training course at Sedalia.

Those assigned to Troop C are: Otis R. Boyd, 8237 Watson road, Webster Groves; Joseph E. Faber of Desloge; Alvin R. Lubker, 9443 Baltimore avenue, Overland; Donald O. Merz, Overland; Bert F. Morris of Ross, Charles A. Ponce, 1425 Ballard drive, St. Louis county; Gilbert H. Schuel, 8848 Anchor drive, Affton, and John K. Wondel of Chaffee.

The elementary school units included stern-faced little matrons concentrating hard on their chores with the baton, and red-faced small boys, cheeks puffed out, doing a fine job with their bugles.

## OLIVETTE GOLF CLUB IS DAMAGED BY FIRE

## INDIAN MEADOWS KITCHEN, BARROOM GUTTED—PASSERS-BY AWAKEN SLEEPER.

Fire caused damage estimated at \$50,000 at Indian Meadows Golf Club, 9525 Olive Street road, Olivette, early today. The kitchen and large barroom were gutted and water and smoke caused additional damage in other parts of the 10-room club.

The blaze, of undetermined origin, was discovered shortly before 6 a.m. by two passers-by, Chris Yahl and Joseph Tripodi, both of Creve Coeur. Yahl and Tripodi rushed to the building and knocked on a window, awakening Robert Solomon, club pro professional, who was asleep in his quarters in the building.

Solomon opened the doorway to the main lobby but his way was blocked by fire and smoke. He then climbed out the window.

Parts of the basement locker room of the two-level frame and stone building were flooded by water poured on the fire by men. Firemen from Creve Coeur assisted Olivette fire fighters in extinguishing the blaze, which was brought under control in 15 minutes.

Donald Schag, one of the volunteer firemen from Creve Coeur, suffered a cut on the wrist while fighting the blaze. He was treated by a private physician.

Olivette Fire Chief Ralph Cronin originally estimated the damage at \$35,000 but later revised the figure. The club president, Melvin Glick, said the loss was about \$75,000. Glick said the fee golf course will remain open. The building was constructed in 1947.

**GRAY ENTERS DEMOCRATIC  
SENATE RACE IN ILLINOIS**

Illinois State Senator James W. Gray of East St. Louis today announced his candidacy for the Democratic nomination for United States Senator from Illinois in the primary election next April 10. He is the first Democrat to enter the race.

United States Senator Everett R. Dirksen, Republican, previously had announced that he will be a candidate for re-election.

Gray, who is serving his second term as a state Senator, twice has been the recipient of the Independent Voters' of Illinois award for outstanding service in the state Legislature. He is 40 years old, an attorney and lives at 1406 North Forty-fourth street, East St. Louis.

**CHARLES F. COONEY DIES  
AT 84, RETIRED JEWELER**

Along with the Mark Twain School unit, brightly uniformed in red coats and white pants, was one boy in civilian clothes. He was 9-year-old Tommy Fussner, who wanted to march with his brother, Billy, 11, a member of the school's drum and bugle corps.

**Marines Bring Bulldog.**

The Third Infantry Battalion, United States Marine Corps Reserve, brought along its English bulldog mascot. A tank, jeep, and two and one-half ton Army trucks rolled past as symbols of America's armed might.

Earlier, in an address to an American Legion luncheon at the De Soto Hotel, Senator Symington said the "death of the Geneva spirit" brought about this week by the stand of Soviet Foreign Minister V. M. Molotov, was "the greatest Armistice day lesson this country could ever have."

World tensions have increased since the Geneva meetings in July, Symington said. He warned that "the American people should take every opportunity to negotiate with the Communists, but we should never lower our defense guard."

He added: "Too often we accept shadows for substances and thereupon follow the natural inclination of any free nation to lower its guard while accepting gladly conciliatory gestures from the possible enemy."

As customary on a legal holiday, state, city and federal offices were closed as were banks, libraries and most public and parochial schools.

## SHERIFF TERMS GOV. STRATTON'S REBUKE POLITICS

Holds No Grudge Over  
State Police Gam-  
bling Raids in Madison  
County, He Says.

Madison County Sheriff Kenneth T. Ogle, a Democrat, today termed as "strictly politics" the sharp rebuke by Republican Governor William G. Stratton to law enforcement officials who fail to halt gambling.

The Governor had charged that local authorities "shrug their shoulders and do nothing" when informed by state police that gambling exists. Gov. Stratton was particularly critical of Madison and St. Clair counties, saying that "gambling exists only where somebody is paid off."

"The Governor's statement is strictly politics," Sheriff Ogle told the Post-Dispatch. "He is licking his wounds from the 1952 election, when he lost Madison county by 16,000 votes, despite a Republican landslide in the state. The Governor has singled us out for that reason."

### Wortman Club Raided.

State police last week raided Frank (Buster) Wortman's Club Prevue, near Fairmount Park race track, and smashed roulette wheels and other costly gambling equipment. The raid caused speculation that Wortman was "losing control" on the East Side.

The Governor denied that state police raids stemmed from "politics." "The state does not intend to supersede local authorities, but the policy of suppressing organized gambling will be continued," he declared.

Singling out Madison county, Gov. Stratton pointed out that state police received a number of complaints in recent months from individuals, newspapers and investigators about gambling.

All such information, he said, was relayed to local authorities so they could remedy the situation. State police only made raids when the information was ignored, he said.

Sheriff Ogle said he bore "no grudge" against state police for coming into his territory. "They did their duty under orders," the sheriff remarked. "Without such orders they have too much ground to cover to both with local law enforcement."

Foster, who said he had been advised of the hearing only an hour before it started, was with out counsel but declined a postponement. He told the liquor committee of the St. Clair County Board of Supervisors he had never permitted gambling on the premises. He said the club contained a recreation room but it housed only two pool tables and a lunch counter. He added he had never obtained a federal gambling stamp.

Declaring he acquired the establishment about five years ago, he said it had been closed for about two and one-half to three years until last May, when it was extensively remodeled. Asked about his relationship to Wortman, Foster said he was no blood kin of the gangster but that Wortman's father had married Foster's aunt. He acknowledged he had borrowed money from Wortman on occasions but he added it had been paid back. He said he thought Wortman may have borrowed some money from him from time to time.

**Asked About Koenig.**

Foster was asked whether J. Fred Koenig, former St. Louis politician and East Side handbook operator, had been in the Red Rooster Tavern the night before his body was found in the trunk of his automobile in East St. Louis.

Foster said he saw Koenig come in the tavern that night and then leave the same evening. Foster added that he could not select the clientele of his tavern and that as long as customers behaved themselves he made no attempt to restrict them.

Wetzel Harness, chairman of the board of supervisors and ex-officio excise commissioner, said he had never observed any gambling equipment at the Red Rooster on the several unannounced visits he had made.

The hearing was recessed until next Wednesday at 4 p.m. to give Foster's auditor an opportunity to produce records showing the exact amount paid for the place and the date of the purchase.

### MAN KNOCKED DOWN AND ROBBED IN ALLEY

A total of \$129 was seized by armed robbers in three separate hold ups last night.

Ben Daniels, 63 years old, 1474 Evans avenue, was grabbed by four Negroes as he walked past an alley in the 1300 block of Taylor avenue. They dragged him into the alley, knocked him down and took \$29 from his pockets as one of the robbers stood over him with a revolver, he told police.

Mrs. Ruby Saracini, operator of a delicatessen at 713 North Kingshighway, was robbed of \$25 by two Negroes, one of whom threatened her with a revolver, she reported. A total of \$15 was taken by two Negroes at the People



## SYMPHONY GIVES VARIED PROGRAM

Selections Range From Ballad in Jazz to Rachmaninoff.

**By THOMAS B. SHERMAN**  
A high degree of rich and vivid coloring pervaded the program played yesterday afternoon in Kiel Auditorium by the St. Louis Symphony Orchestra under Vladimir Golshmann. No works of a daring or experimental character were included but three of the four selections certainly reflected a modern—or Post-Debussy—feeling for harmony and instrumentation. In any case the program had a fresh impact; and as it was handsomely played on the whole no extra stimulation was needed from a visiting soloist.

Though Darius Milhaud's "La Creation du Monde" was composed more than 30 years ago and involved the use of American jazz idioms it did not sound like a period piece. When Milhaud first heard jazz music he was impressed most of all by its primitive quality; so when he came to write a ballet that dealt with the beginnings of life he turned instinctively to jazz materials. The end results justified his procedure even though he apparently made no distinction between primitive and primitive. His music is full of dark plaints and stirrings punctuated by what may be thought of as primitive assertions of energy. In the process the jazz loses some of its bite though it is still important as a coloristic foundation.

Mr. Golshmann conducted the premier performance of this work; and produced striking results with his reduced orchestra, augmented by a saxophone soloist at yesterday's concert. It would have been better still if several of the other exposed solo parts had been played with more assurance.

The performance of Respighi's "Fountains of Rome," however, was truly beautiful in all particulars. The high color was strikingly brilliant, the softer tints were realized through a precise merging of timbres, the metaculous just timing of practically every phrase gave the movement of each section a seemingly natural and pre-ordained fluency.

Paul Creston's Dance Overture which opened the concert, proved to be strongly animated rhythmic work bound together by attractive melodies and moderately flavored with spicy harmonies. What was supposed to be an "idealization" of four national dance forms was hardly that. The identities of the Spanish, English and French dances were pretty well concealed in the free treatment given them by the composer. But it was an attractive, stirring piece, and it was attractively presented.

The orchestra was both expansive and assured in the Rachmaninoff's Second Symphony. The ebb and flow of its moodiness was very convincing to anybody in a mood to be convinced. The connecting parts were neatly spliced, the thread of continuity was unbroken, the sound was consistently good, and the spirit seemed very close to what the composer was apparently trying to say.

The same program will be played tonight.

### SCARPINI PLAYS AT THE PRINCIPIA

**By CHARLES MENEES**

Pietro Scarpini, the Italian pianist who made his American debut a year ago this month with the New York Philharmonic and was heard in a broadcast with that same orchestra last Sunday, appeared on the concert course of The Principia last night. His program, predominantly from the classic repertory, was one of promise. Scarpini demonstrated that he is a pianist of more than ordinary talent, but his recital was not completely satisfactory.

In the opening "Variations and Fugue on a Theme by Handel," the soloist got off to a rocky start. The second variation, to be specific, several times sounded with wrong notes. When Scarpini recovered accuracy he also began to let the music play itself. And consequently it took on expressive variety previously lacking.

After intermission came Scarpini's transcription of the J.S. Bach organ arrangement of the Vivaldi G Major Concerto. The two outer movements were interesting contrapuntally and were strongly played technically and rhythmically; and the largo had perhaps the evening's most noble tone.

Four Scarlatti sonatas had frequent cloudy passages from too much pedal, though otherwise they were articulated with vivacity and warmth. The concluding Haydn sonata—one of his two in E flat major—tinkled prettily in the quick movements; the adagio was spoilt by romantic coloring.

Enthusiastic applause from the audience, made up mostly of students, brought a Bach prelude and the Mozart D Major Rondo as encores. The program will be repeated to-night at Principia College, Elsah, Ill.

### KANSAS CITY'S UNITED FUND EXCEEDS \$4,305,810 GOAL

**KANSAS CITY, Mo., Nov. 12 (AP)—** The United Campaign for Charity in the Greater Kansas City area surpassed its goal with a total of \$4,305,810 last night in the final accounting of the three-week drive. The goal was \$4,305,810. The total gifts exceeded the goal by \$83,795.

MARTIN NIEMOELLER WILL LECTURE HERE

German Church Leader to Give Public Addresses Next Week.

**By JOHN T. STEWART**  
Church Editor of the Post-Dispatch.

The Rev. Dr. Martin Niemoeller, German U-boat captain who became a pacifist, will deliver several lectures and sermons in St. Louis next week.

The Rev. Dr. Niemoeller has visited here twice since the end of World War II, in 1947 and 1952. He is a member of the executive and central committees of the World Council of Churches, and is president of the Evangelical Church of Hesse-Nassau, Germany.

He will speak at a public meeting at Pilgrim Congregational Church, 826 Union boulevard, at 8 p.m. Tuesday. His subject will be "The Church and Politics." This meeting is sponsored by the St. Louis Fellowship of Reconciliation, organization of Christian pacifists. The Rev. Dr. Niemoeller is a member of the German FOR.

Talks at Eden Seminary. He will also appear at Eden Theological Seminary to give lectures and sermons under the Robert Treat Paine Peace Foundation. He will speak at his cathedral post next Jan. 16. It was announced yesterday at the seminary chapel, 475 East Lockwood avenue, Webster Groves, Wednesday at 9 a.m. and 7:30 p.m.; Thursday at 10:30 a.m. and 7:30 p.m., and Friday at 11:30 a.m. The public is invited to all of these services. Eden Seminary awarded an honorary doctor of divinity degree to the Rev. Dr. Niemoeller in 1952.

Early last year he announced that he had become a "pacifist"—on principle, and now at last joining the Fellowship of Reconciliation."

Writing in the FOR magazine, the German churchman discussed the existence and possible use of the atom bomb and hydrogen bomb, and said, "That means we can no longer debate the question whether war is good or bad, whether there is such a thing as a just war or an unjust war."

"War—at least between powers that are able to build this bomb as their last resort—has ceased to be a means at all. War is no longer good or bad, just or unjust. However you look at it, war under these circumstances is madness. Madness cannot be characterized by 'good' or 'bad' or 'just' or 'unjust.'

Ten Years in Navy.

The son of a pastor, the Rev. Dr. Niemoeller was born in 1892 in Westphalia. He trained for naval service, and was an officer in the German navy from 1910 to 1920. During World War I he commanded a submarine.

He was ordained a minister of the Evangelical church in 1924. He became a leader of the church opposition to Hitler and was imprisoned in 1937. He was held in concentration camps until the liberation in 1945.

Mr. Niemoeller will accompany his husband to St. Louis. They were married in 1919 and had seven children. Their eldest son was killed on the eastern front in World War II, and their youngest daughter died during the last year of the war.

The orchestra was both expansive and assured in the Rachmaninoff's Second Symphony. The ebb and flow of its moodiness was very convincing to anybody in a mood to be convinced. The connecting parts were neatly spliced, the thread of continuity was unbroken, the sound was consistently good, and the spirit seemed very close to what the composer was apparently trying to say.

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## News of the Churches in the St. Louis Area

From Germany



THE REV. DR.  
MARTIN NIEMOELLER

## METHODISTS REPORT MEMBERSHIP RISE

Churches in Missouri Gain 208,571 New Members in 11 Years; Gifts Increase.

Methodist churches of Missouri have added 208,571 new members since 1943, it was announced this week by Bishop Ivan Lee Holt, who presides over the area.

The report on the Methodist churches was published in the latest issue of the Missouri Methodist, bi-monthly publication of the area.

Salaries of Methodist pastors in the state have increased 104 per cent in 10 years, or from \$1,080,224 in 1944 to \$2,482,241 in 1954.

Missouri Methodists gave a total of \$59,630,318 to their churches for all purposes in the last 11 years. Their total giving rose from \$2,729,076 in 1944 to \$8,001,318 in 1954, a gain of 306 per cent.

The 41 Methodist churches of the St. Louis district now have 27,478 members. Last year they gave a total of \$1,404,368 to their churches.

St. Albert the Great, Saturday, nurses in 1500 Catholic hospitals of the United States and Canada will observe the feast day of their patron saint, Elizabeth of Hungary.

It is a Catholic tradition that the training of nurses and of all others engaged in hospital service is part of the apostolate of caring for the sick, hence the religious emphasis.

St. Albert was born in Ger-

## Catholic Hospitals of America To Honor Two Patron Saints

Two Catholic saints of the Thirteenth Century will be honored on their feast days next week in Catholic hospitals of the United States and Canada.

Announcement of the special feast days was made in St. Louis by the Catholic Hospital Association, 1438 South Grand boulevard.

Tuesday, medical technologists will honor their patron saint, St. Albert the Great, Saturday,

nurses in 1500 Catholic hospitals of the United States and Canada will observe the feast day of their patron saint, Elizabeth of Hungary.

It is a Catholic tradition that the training of nurses and of all others engaged in hospital service is part of the apostolate of caring for the sick, hence the religious emphasis.

St. Albert was born in Ger-

many and entered the Dominican Order at an early age. He lived more than 80 years, and was called the "Universal Doctor," because he was not only a philosopher but also distinguished in the natural sciences.

St. Elizabeth was the daughter of a king and the wife of another. Her husband, Louis IV, died while taking part in a Crusade, and Elizabeth was forced to take her three small children and flee from the palace because of persecution. She served the poor and the sick, including lepers, and died at the age of 24. Some 35 Catholic hospitals in North America are named for her.

The "Prayer to St. Elizabeth"

is familiar to Catholic nurses.

Last year there were 34,247

students in Catholic schools of nursing in the United States.

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# POST-DISPATCH

# Sports

J. ROY STRICKLAND

6A Sat., Nov. 12, 1955 ST. LOUIS POST-DISPATCH

## Trainer Says Mizzou Is 'Up' for K-State, Faurot Isn't Sure

By Bob Broeg  
Of the Post-Dispatch Staff.

COLUMBIA, Mo., Nov. 12—A young Tiger and an old one, putting a figurative finger on the football team's pulse, predicted that Missouri would be fired up today for the Big Seven Conference contest with Kansas State at Memorial Stadium.

"It might seem absurd to question the mental and emotional readiness of a squad that has won only one game and, therefore, has absolutely no reason for smugness or self-satisfaction. But a team that loses regularly can pose a morale problem, too."

If Tackler Al Portney and Trainer Ollie Devictor are right, however, there's no chin-dragging among the Tigers and, in fact, the youthful athletes and the aging medicine men are geared up for a second-division Big Seven battle that figures to be a dandy.

**Other Players Hopeful.**  
"I know a lot of fellows feel the way I do," said Portney, University City senior playing his last home game after winning all-conference honors as a junior. "I'd sure like to go out with a winner."

Devictor, who has turned over much of the trainer's leg work to young Fred Wappel, a St. Louisian, still has retained his experienced appraisal of a player's attitude and a team's approach to a game.

"The boys are geared up, I can tell," said Devictor, who has called the turn on many a mighty effort by the Tigers.

**Faurot Not Too Confident.**  
Don Faurot is hopeful that both Portney and Devictor have felt the mood—the Tiger coach isn't sure—and there's extra good reason for the hope. A Mizou defeat this afternoon after an expected 20,000 crowd would result in the first season at home without a victory since 1934.

What especially concerned Faurot about Kansas State?

"The fact we've beat 'em so regularly and their explosiveness against Marquette and Kansas particularly worry me," said the veteran coach. "Their line is just as big as ours and their backs faster. That St. Louis boy, Bob Whitehead, is a little fella, but he's elusive like Jim Hook used to be for us, falling back to pass, spreading the defense and then taking off on a broken-field run."

"To win, we'll have to be as up" as Portney and Devictor think we'll be."

**Old Timers' Meet.**

The Old Timers Club, with President Joe Leibhold presiding, will hold its annual banquet tonight at the Claridge Hotel. Membership consists chiefly of former boxers.

## Hawks Seek 2d Win in Battle With Syracuse

A two-game winning streak may not sound like much, but if the St. Louis Hawks have such a string going at midnight tonight they'll feel 10 feet tall.

Having disposed of six-time league champion Minneapolis in their National Basketball Association opener a week ago, the Hawks will take on the defending eastern division champion Syracuse team in the second half of an N.B.A. doubleheader at Kiel Auditorium tonight.

In the 7:30 p.m. opener, the Fort Wayne Pistons, champions of the western division last year, will play the Rochester Royals.

Hawks' Coach Red Holzman said he would probably start the same combination that gave St. Louis a lead it never relinquished against Minneapolis.

This would put Charley Sharpe at center, Bob Pettit and Al Ferrari at forward, and Frank Selvy and Bob Harrison at guard.

Adolph Schayes is likely to be the Hawks' chief problem. Schayes average 19 points a game last year and the 6-8 star is able to score from near and far. Ferrari will probably be assigned to restrain the big Syracuse shooter.

Maurice Stokes, the brilliant rookie from St. Francis, Pa. College, will be an object of interest in the first game.

Stokes has scored 75 points in Rochester's three games, of which they won one and lost two.

**Wrestling Results.**

Vernon Gareau, Robinsons Mills, pinned Wild Bill Longen, 245; St. Louis backbody drop, Times—17:35.

Bob Oliver, Harris Joe Gammon, 614; County Buckeye, John Jovanovic, 678.

**MAPLE BOWL.**

226 C. Wayne Lampre, Rich Woerner, 596.

228 E. Johnson, L. H. Miles, 501.

230 R. Johnson, L. H. Miles, 501.

232 West Virginia, Jim Cala 520.

234 E. Miller, Real Estate, 11, Lang 525.

235 E. Miller, E. Schonberg, 610.

**STEIN BROS. BOWL.**

236 E. Miller, Stein Bros. Women, 610.

238 J. Cavanaugh, Lang 480.

240 J. Smith, Lang 237 (2).

242 Louis Shatz-Watson.

243 C. Stahlhut, M. Newberry, 485.

245 J. Nichols, J. Nicholas, 636.

247 S. L. Hill, Commercial, 485.

248 J. D. Bumgarner, 620.

**BAY HOLMES BOWL.**

249 E. Miller, Carter Women, 610.

250 E. Miller, Caron Men, E. Miller, 575.

252 E. Manke, E. Manke, 575.

256 W. Behrman, W. Behrman, 527.

**CHICAGO LANES.**

258 R. St. John, L. H. Miles, 520.

260 J. Kramer, E. Rieser, 608.

**MUELLER'S RECREATION.**

261 E. Kuhn, Real Estate, 11, Lang 525.

262 E. Miller, E. Schonberg, 610.

**STEIN BROS. BOWL.**

263 E. Miller, Stein Bros. Women, 610.

265 W. Behrman, W. Behrman, 527.

**TERRELL LANES.**

267 R. St. John, L. H. Miles, 520.

269 J. Kramer, E. Rieser, 608.

**TERRY MOORE BOWL.**

271 G. Kuhn, Real Estate, 11, Lang 525.

272 W. Behrman, W. Behrman, 527.

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**ST. LOUIS POST-DISPATCH**

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For Executive  
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Magic Chef, Inc.

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## PRIVATE SECRETARY

To handle executive short-

and dictation; duties varied. Call Mrs. Hays, P.O.

3-3584. **SECRETARIAL**, dictating machine and general secretarial work, vicin-  
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## SEWING MACHINE OPERATORS

Experienced on single needs ma-

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1-5166. **SEIVE BETTER**

Supervisor, 100% leather jackets. Good, steady. Modern

Jacket Co., 809 Washington.

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CHRISTMAS  
Is Coming Soon

Extra Money

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TOP SALARY

Work 1, 2 or more days in vari-  
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See Mrs. Williams

## MANPOWER, INC.

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TYPISTS

Temporary and full-time; earn ex-  
tra Christmas money; top pay; no  
previous applicants welcome.

Call 2-3935.

## SECRETARY OFFICE FORCE

101 OLIVE ROOM 222

## STENOGRAPHER

For general office work; will con-  
sider beginner; pleasant working

conditions. Call 2-3935.

STENOGRAHHER, young; 1 or 2  
years experience; must be able to  
handle varied duties; must be  
ambitious; apply St. Louis  
Business Association, 500 Olive St. GA  
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## STENOGRAPHER

Asst. to local office of na-  
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## STENOGRAPHER-CLERK

For general office work; will con-  
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## STENOGRAPHER

To handle telephone work for  
national organization manufacturer

located in north St. Louis. Call Mr.

Daubman, MA 1-5684.

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Experienced, medium dictation;  
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curately; salary open.

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Between 18 and 30; employee bene-  
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CORPORATION

Is interested in discussing facilities suitable for automobile dealership in Clayton; please contact J. R. DAVIS, Regional Manager, 1107 Continental Bldg., Grand and Olive, St. Louis 8, Mo.

**OFFICE SPACE** 121 **DEEDS OF TRUST WANTED** 141  
APPROXIMATELY 1000 SQ. FT. OFFICE SPACE, OPPOSITE MANCHESTER BANK, AT CHOUTEAU-VANDEVENDER WEDGE; WILL DIVIDE OR PROVIDE ADDITIONAL SPACE; PARKING AVAILABLE. CALL PA 5-9750 OR WY 1-2470.

## ROOSEVELT HOTEL BUILDING

Available Dec. 1st; large 3-room suite; all services; 100 ft. office available now; in mid-town location; all services; Rogen Mgr.

## DOWNTOWN OFFICE

TOS FHS up to 2500 ft. \$1 per sq. ft.; all services.

## WITTELS CH 1-2269

## CLAYTON OFFICE SPACE

Very large, part of and air-conditioned; 100 ft. WO 1-7512.

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Kingsbridge office; very large, part of and air-conditioned; 100 ft. WO 1-4800.

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For 1st and 2nd deeds of trust; cheap rates. THOMAS FINLEY, 1001 N. Euclid, Evansville, IN 47710.

## TENURE

100% secured; 1st or 2nd deed of trust; prompt action. FA 7-0832.

## WE BUY 2ND DEEDS OF TRUST

CHRISTIAN BRINKOP, R.E. CO. 3031 S. Grant, FL 2-3200.

## MORTGAGE LOANS

ON REAL ESTATE 142  
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Large county property; also arms and building. Low rates. KORTS, CO 1-9686.

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ATTRACTIVE 8-room frame on BIRMINGHAM, MI 5-1900.

## WESTRIDGE AVE; G.J. L-1292

## CHARLES F. VATTEROTT

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ST. CHARLES

## DUQUETTE DRIVE

NEW 3-BEDROOM FRAME OPEN TODAY 1 TO 5

## HUNTELLIGH HILLS

3-bedroom ranch; 5 years old; large activity room, gas heat; prices to sell.

## FRED SCHWALLER

5116 Hamilton Realtor FL 2-3360

## OPEN 10:30 TO 4:30—VACANT

322 Lee: see this charming, well-priced very, very low. Small down payment with handle. Gas heat; 2nd floor.

## 2-BEDROOM RANCH

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3445 Stoner: 3 bedrooms; 2 bedrooms; large living room; gas heat; school across street. Priced to sell. YO 5-8516

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## EVERY AFTERNOON

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## NOT MERELY EASY TERMS

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## 500 sq. ft. second floor unfinished.

PRATICALLY new 2-bedroom Cap Cod with unfinished upstairs; heat, attached garage; only \$4,500.

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WILHELM DRIVE: 1-1/2 story; room with automatic heat; knotty pine bressway; attached garage; eat-in kitchen; 2nd floor; 100 ft. front; \$24,500.

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6857: 3 room; good Kirkwood residential section.

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sunroom; 2 full; bath; 100 ft. front; \$24,500.

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SEE THIS

## IF YOU want a house that was

built with no money saved in construction; 4 large rooms; stairs; central heat; 2nd floor; 100 ft. front; \$15,000.

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3 bedroom; 2 bath; 100 ft. front; \$15,000.

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DEARABLE home for qualified buyers.

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3500 Hampton — \$15,500.  
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8460 — \$15,500.

## WALTON RD.

100% down, first floor

## 500 sq. ft. second floor unfinished.

PRATICALLY new 2-bedroom Cap Cod with unfinished upstairs; heat, attached garage; eat-in kitchen; 2nd floor; 100 ft. front; \$24,500.

## CRESSTWOOD

2150: 3 bedrooms; 2 bath; 100 ft. front; \$24,500.

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# THE EVERYDAY MAGAZINE

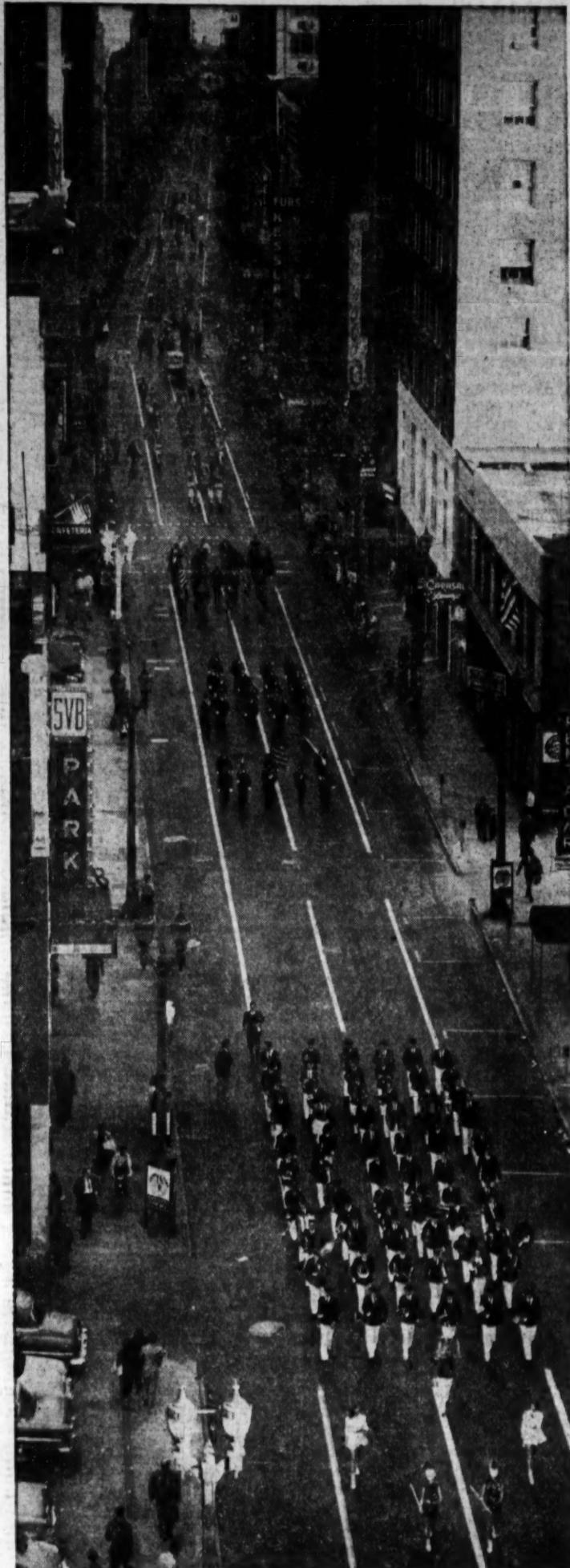
Published Every Day—Week-days and Sundays

in the ST. LOUIS POST-DISPATCH

PART TWO

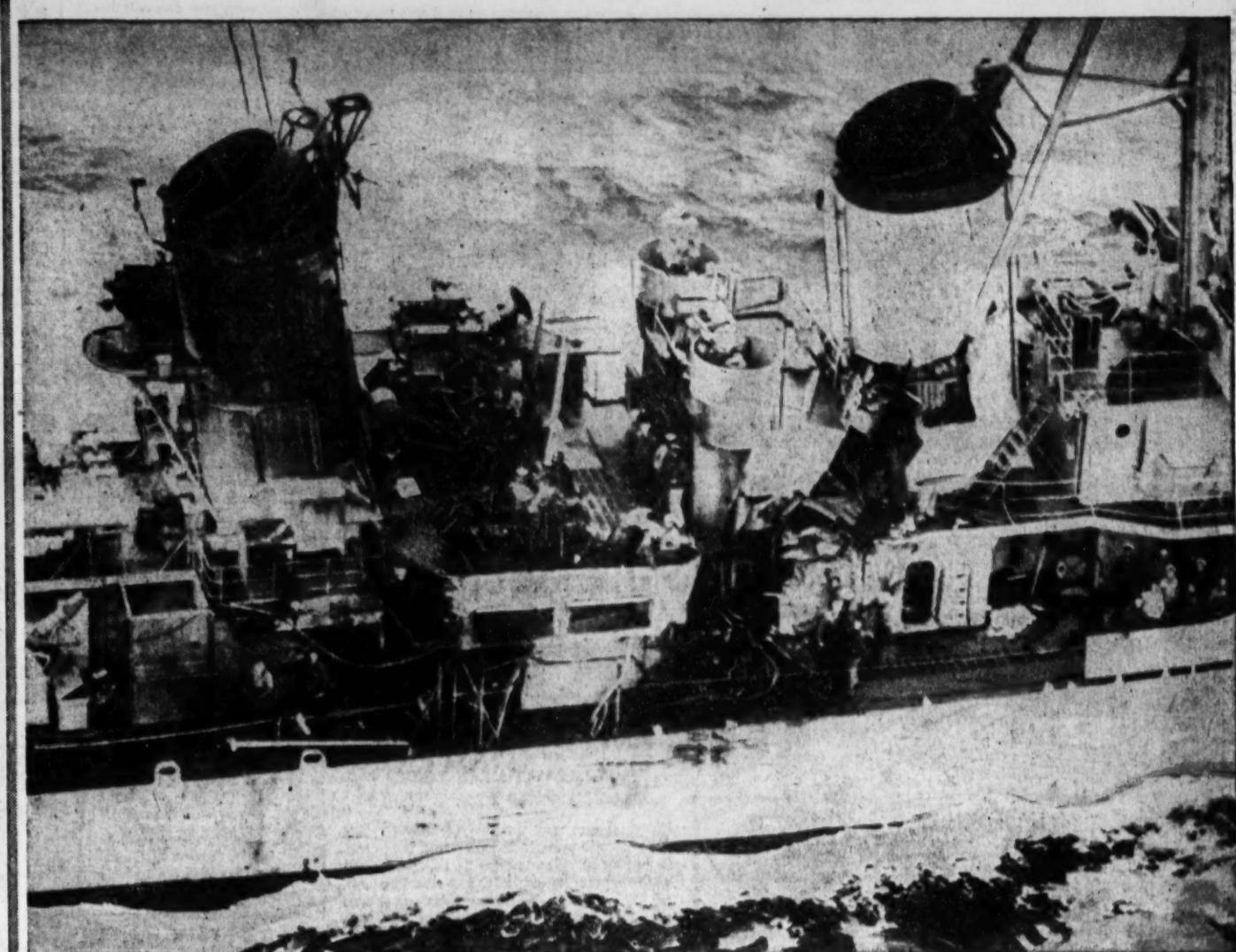
ST. LOUIS, SATURDAY, NOVEMBER 12, 1955

PAGES 1-6B



## VETERANS' DAY PARADE

Parade units stepping along in Locust street yesterday in the 10,000-strong march which highlighted the St. Louis observance of Veterans' day. In the long line of march which wound through downtown streets and past a reviewing stand at Soldiers' Memorial were veterans of four wars, detachments from the Army, Navy, Marine Corps, Air Force and Coast Guard and numerous musical units. View is to the east from Twelfth boulevard.



## DESTROYER HIT BY PLANE

Aerial view of the destroyer Hopewell heading for port after Navy Skyraider bomber crashed into it off San Diego, Calif., yesterday. The Hopewell, on maneuvers with United States and Canadian warships, was under simulated air attack when the Skyraider crashed while making a low level pass at the vessel. Five men, 31, on the plane and two on the destroyer, were killed in the crash and a number of others were burned as blazing fuel sprayed from the plane.

—Associated Press Wirephoto.

## TASTE OF WINTER

Foresighted driver, one of few in the area, going about the business of putting chains on his automobile at Seattle yesterday after heavy snowfall made streets slippery and dangerous. About four inches of snow fell in the area where it is considered a rarity, causing massive traffic tie-ups.

—Associated Press Wirephoto.



## PARADE SIDELIGHTS

Mascot of veterans' organization getting acquainted with Tommy Banner, son of Mike Banner, 3735 Pennsylvania avenue, and Kathy Shannahan, daughter of Mr. and Mrs. J. W. Shannahan, 5446 Eichelberger street, before start of the parade. At right, young members of the Ames School drum and bugle corps make sure uniforms are right for the occasion. Judy Whitworth, daughter of Mr. and Mrs. Lewis Whitworth, 2611 Hadley street, adjusts hat for Judith Roach, daughter of Mr. and Mrs. James Roach, 2830 North Eleventh street.

—By a Post-Dispatch Photographer.



## SCOUT SHOW ATTRACTION

Cub Scouts checking up on big dragon which is to be one of the feature attractions at the Boy Scout Circus next week. Dragon, about 27 feet long and 9 feet high, was built by boys of Cub Pack 233, Council Grove District, and their fathers. It will be used in the St. George and the Dragon scene of "Knighthood in Flower" in the big show which opens at The Arena Nov. 17. Youngsters are Danny Jacobsmeier, dressed as St. George, and (from left) Dale Erbe, David Schramm and Charles Erbe.

—By a Post-Dispatch Photographer.

**J. S. WOOD**

YOUR CREDIT'S GOOD AT J. S. WOOD!

Brand New 1956 G-E Automatic Washer With

**FILTER FLOW**REMOVES LINT • REMOVES SAND  
REMOVES SOAP SCUM

\$10 DOWN

Installs and Delivers

WE REALLY MEAN YOUR  
CREDIT'S GOOD AT J. S. WOOD

Full tub of wash water circulates and filters five times during the wash cycle without wasting water or detergent. As the Filter Flow system circulates the water, sand settles out the bottom of the washbasket; soap scum floats away, and lint is trapped in the filter which lets only cleaned sudsy water flow back into the washbasket.

50% MORE WASHING CAPACITY

Big Capacity — Compare  
the 10 pound clothes capacity of the G-E with that  
of other washers.Water Saver Control —  
Saves detergent and gallons of hot water. Ideal for small loads.

Activator® Washing Action — Your clothes are individually cleaned as though washed by hand.

TREMENDOUS TRADE-IN OFFER

Large  
Parking  
Lots**J. S. WOOD**COUNTY WAREHOUSE  
5510 OLIVE ST. RD.  
WY. I-5077Open 'Til  
9 p.m.  
Mon.,  
Thurs. Fri.CITY WAREHOUSE  
2801 CHOUTEAU  
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**WESTMINSTER**  
BALLROOM.  
Gene Hoyer  
and His Orchestra  
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TONITE!  
SUPERB FLOOR SHOW!DANCING  
WED., FRI. and SAT. TO THE  
MELLOW MOODS  
Delicious Steak, Chicken and Fish  
Dinner. Price to go—Be  
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2830 MACKLIND PR. 6-8800  
PARTY RESERVATIONS ACCEPTEDCINEMA GUILD  
"PRIVATE LIFE OF  
HENRY THE 8TH"  
Also  
GORKI'S "LOWER DEPTH"  
Fri., Sat. and Sun., 7:30 and 9:30  
Boyle of Olive PA 1-3222CASA-LOMA Presents in Person  
CHEROKEE AND  
IOWA  
"DOT" RECORDS' HANDSOME YOUNG SINGING SENSATION  
PAT "AIN'T THAT  
A SHAME"  
TONITE & SUN.  
THE FOUR ACES  
FRI. NOV. 18 SAT. NOV. 19 SUN. NOV. 20 DANCING WED. THRU SUN.  
LADIES FREE EVERY WED.  
BOB ANNAN'S ORCH.LAST 2 TIMES — TONIGHT  
8:30 P.M.

ARTHUR M. WIRTZ'S COMPANY OF 200

Hollywood  
Ice RevueTHE SHOW  
WITH THE  
STARS**ARENA**NOW thru SUN., NOV. 13  
Nightly 8:30—Sunday 2 & 6:30

St. Louis Critics Acclaimed It!

Myles Standish, Post-Dispatch, said:

"Excellent... Let it be said right now, there is

nothing in show business that surpasses this production."

Herbert L. Monk, Globe-Democrat, said:

"Dazzling... superb... brilliant... lighting... in the most abundant."

Hollywood Ice Revue lives up to its well deserved reputation.

TICKETS ON SALE ARENA and ARCADE BLDG.

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3 FEATURES ALL-COLOR SHOW

Now! THE HAPPIEST MOTION PICTURE!

WALT DISNEY'S IN CINEMASCOPE AND TECHNICOLOR

'LADY and the TRAMP'

Robert Louis Stevenson's Famous Story

'Long John Silver' In Color

with Robert Newton • Connie Gilchrist

Plus Walt Disney's 'SWITZERLAND' IN COLOR

Children Under 12 Free With Parents—Park Free Esquire-Varsity

Opera House, Kiel Auditorium

TONIGHT AT 8:40

66th SEASON

ST.LOUIS SYMPHONY  
ORCHESTRA

VLADIMIR GOLSMANN, Conductor

MAGNIFICENT  
ORCHESTRAL CONCERT

PROGRAM: Paul Creston, "Dance Over the Moon"; Aaron Copland, "Ho! Ho! Ho!"; Doris Milner, "Le Crepuscule du moine"; Respighi, "The Fountain of Rome."

GOOD SEATS NOW SELLING

DOWNTOWN, Aeolian, 1004 Olive, Clayton, Kiel Auditorium, 7754 Forsyth.

POPULAR PRICES: \$1 to \$3.

Esquire

Clayton at Big Bend Show Starts 1:30

VARSITY

6510 B. Grand Show Starts 1:30

RITZ

2147 B. Grand Show Starts 1:30

NORSIDE

Grand at Natl. Bridge Show Starts 1:30

Children Under 12 Free With Parents—Park Free Esquire-Varsity

Photo

# Martha Carr's OPINION

816 U.S.PAT.OFF.

Today's column is devoted to teen-agers who are invited to submit their problems to Martha Carr.

Dear Martha:

I'm 15 years old and fairly attractive and good company. My problem is that I've liked a boy for a year and he doesn't know I'm alive. He pals around with my brother and I'm just considered the kid sister. I've tried to stop liking him but can't. He's going with some girl and I try to avoid going places where they will be, but it doesn't do any good. I never knew puppy love lasted so long. Please understand, I'm not feeling sorry for myself but I don't stand a chance with him. LOVESICK.

Ask your brother for help. Maybe he'd make a point of bringing you into the conversation or making sure that you have a chance to go along once in awhile when he's with this boy. Of course, it's no fun to keep seeing him with someone else but if you make a point of avoiding the places where you know he'll be, you stand that much less chance. However, there's a difference in "just happening" to run into someone and chasing him. A smart girl never forgets that.

★ ★ ★

Dear Martha:  
AT SCHOOL I am not very popular and when the other girls go out on dates I am left at home. Some say I have a good figure and I am not the ugliest girl in the room. Please tell me how to be a favorite with the boys.

DONNA.

It's hard to tell, Donna, why some girls are popular and others are not—even though the popular girl may not be actually as pretty as the other. But boys like girls who are well-scrubbed and well-groomed, gay without being giddy, friendly, modest and ladylike, willing to study hard without becoming bookish, active in school affairs without trying to be a big wheel, courteous, loyal and thoughtful, with a sense of humor and considerate of a boy's pocket-book. For other suggestions, read "What's Your Personality Quotient?" by Maureen Daly.

★ ★ ★

Dear Martha:  
I'D LIKE TO SAY A WORD OF DEFENSE for all the teen-agers who go steady. I'm in the ninth grade and all the kids in our school go steady at one time or another, but very few of us go out on dates. That may sound silly, but going steady to us means that you wear your boy friend's bracelet or ring and isn't any different from having a boy friend. Most of our parents think we're too young to single date. They don't object to going steady though because to us, it doesn't mean dating steadily with one boy. Usually each "romance" lasts about three or four weeks, but sometimes as long as four months. Perhaps you won't print this but I thought you'd like to hear our viewpoint.

A TEEN-AGER WHO'S NOT TOO YOUNG.

How about a scavenger hunt for the crowd? Martha Carr's free leaflet will help you make your plans. Be sure to inclose a stamped, self-addressed envelope with your request.

## Colorful Socks

By Christopher Billopp

SOCKS come in various colors. The more customary colors are blue, crimson, brown, green and gray.

The choice of socks to be worn is generally determined by the color of the shirt and necktie. Thus brown socks are suitable with a brown necktie and brown shirt, blue socks with a blue necktie and blue shirt, and green socks with a green necktie and a green shirt.

But green socks are not considered suitable with a blue shirt and blue necktie. Yet, if the socks are dark green and the morning light in the bedroom is bad, they may well be mistaken for dark blue. The mistake will not be discovered until the socks are on and the shirt and necktie are on. What then is to be done? Conscience dictates that the green socks be replaced by blue socks, or the blue shirt and necktie by a green shirt and necktie. But replacement of the green socks by the blue entails the taking off of shoes and the labor of unlacing and lacing them.

Replacement of the blue shirt and necktie with green ones will mean putting the blue shirt back in the bureau drawer unfolded and rumpled. In short, whatever is done to bring the socks, shirt and necktie into line will be a nuisance.

Persons who are slaves of convention will make the change regardless of the trouble. They had rather be seen dead than in socks and shirt and necktie that swear at each other. Free and independent souls, on the other hand, will rationalize the situation. They will ask what harm can come of wearing green socks with a blue shirt and necktie. So they will let the conventions go hang.

Just the same they will be self-conscious throughout the day, and, in spite of their bold independence, will keep pulling their trousers down over their socks in the hope nobody will see.

## Social Problems

By Emily Post

"SHOULD a man pay more attention to strangers than he does to his own wife? I mean, when a married couple have as their guest a young woman, why is the wife made to feel 'brought along'? The rules apparently leave her to help herself with her coat and seat herself and do everything else for herself while her husband pays attention to the guest?"

It is not because you are his wife but because the "other woman" is your guest that the rules of polite behavior expect your husband (who is host) to show first concern for the pleasure and comfort of his and your guest. As a matter of fact, when in the company of two women he should try, in so far as possible, to look after both. You, for example, can make this practical by lingering a moment or so to put on your coat until he has helped your guest with hers and can then help you. But it would be rude if you were to be helped first under such circumstances—whether at home or out in public.

★ ★ ★

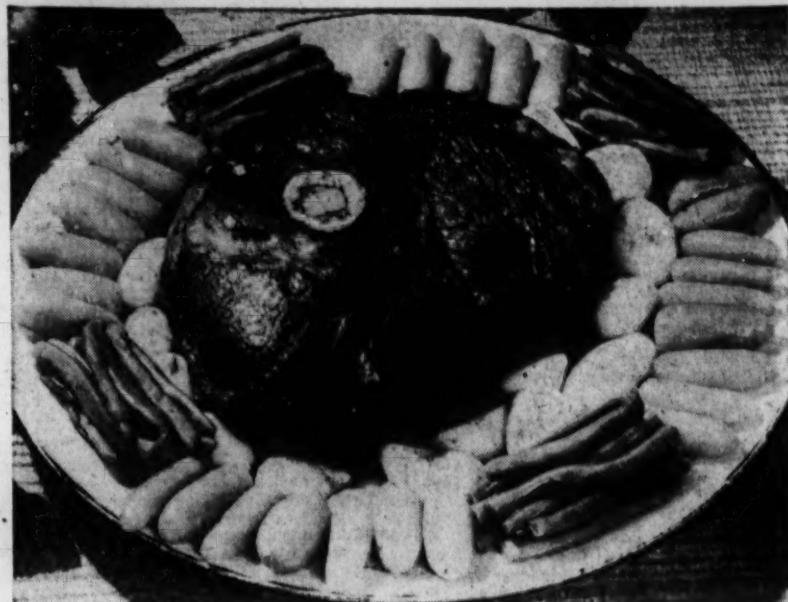
DEAR MRS. POST: I have just moved into a beautiful new apartment house. Living in a communal dwelling is something new to me as I have always owned my own one-family house. I would like to know if it is proper when meeting other tenants in the elevator to bid them the time of day even though they are strangers to me, or is it better to say nothing and wait for them to speak to me first.

Answer: You wait until you have seen them several times, then either you or they speak to the other—there is no rule which. Look at them and smile, and "good morning" is all that is necessary.

Appetizing and Tender

## 'Very Special Pot Roast'

By Edith M. Barber



A WELL-COOKED POT ROAST WITH VEGETABLES CONTRASTING IN COLOR AND FLAVOR, IS A FAVORITE MEAL WITH ALL THE FAMILY, AS WELL AS A PRACTICAL ONE FOR THE HOMEMAKER.

**POT** roast is what you make it. To be appetizing and tender, it needs a fine hand. From the same type of cut you may get completely different results.

Nothing is more unappetizing than a colorless, flavorless pot roast that may be stringy because it is undercooked, or lacking in flavor because it is overcooked. In addition, art must be used in seasoning. If possible, purchase the meat a day or so ahead of time and let it marinade in a flavorful liquid. Vinegar, lemon juice or other fruit juice, or wine should be the basic for the marinade.

**Lemonaded Pot Roast.** Four pounds chuck pot roast, one can (six-ounce) frozen lemonade concentrate, wine or water, two sliced onions, two bay leaves, one teaspoon whole peppercorns, one and one half teaspoons salt, one teaspoon cinnamon, one teaspoon cloves, commercial sour cream.

Make a marinade of lemonade concentrate diluted with one can of white wine or water. Add onions, bay leaves, peppercorns, salt, cinnamon, and cloves to the marinade. This gives it a very interesting flavor. It was a new idea to me to have one of my friends use a frozen lemonade concentrate combined with wine or water and well spiced for a pot roast that was served recently.

This particular pot roast had the addition of sour cream to the brown gravy served with it. Sometimes I add this to my own pet recipe, but a gravy made with the liquid in which the meat has been cooked is good enough without this.

Potato pancakes or dumplings are often served with pot roast.

hours, or until beef is tender. Add sour cream before serving. **Very Special Pot Roast.**

One cup red wine, four medium-sized onions, sliced, one clove garlic, minced, one teaspoon allspice berries, one teaspoon whole cloves, two bay leaves, one teaspoon thyme, half teaspoon pepper, few celery leaves or half teaspoon celery seed, four pounds pot roast, salt, fourth cup flour.

Combine wine with onions, garlic, spices and herbs. Make incisions in pot roast with sharp knife. Pour wine-spice mixture over meat in deep casserole and let stand several hours, turning meat occasionally. Remove meat and brown on all sides in its own fat or extra fat if needed. Sprinkle liberally with salt and return to casserole. Cover and bake in a slow oven (250 degree Fahrenheit) two and a half to three hours until meat is tender. Remove from oven, skim off about one-fourth cup of fat. Stir the flour into this and add the spiced wine in which meat has been cooked. Stir over low heat until sauce thickens and boils. If too thick, add a little water. Yield: eight to ten servings.

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HERMAN—By Clyde Lamb



THE HEART OF JULIET JONES—By Stan Drake



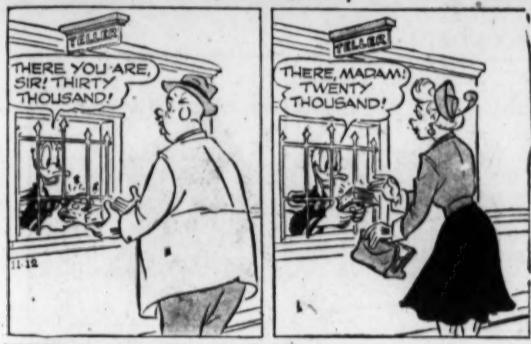
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OUT OUR WAY—By J. R. Williams



DONALD DUCK—By Walt Disney



BUZ SAWYER—By Roy Crane



MANDRAKE—By Lee Falk and Phil Davis



DIXIE DUGAN—By McEvoy &amp; Stribel



RUSTY RILEY—By Frank Godwin



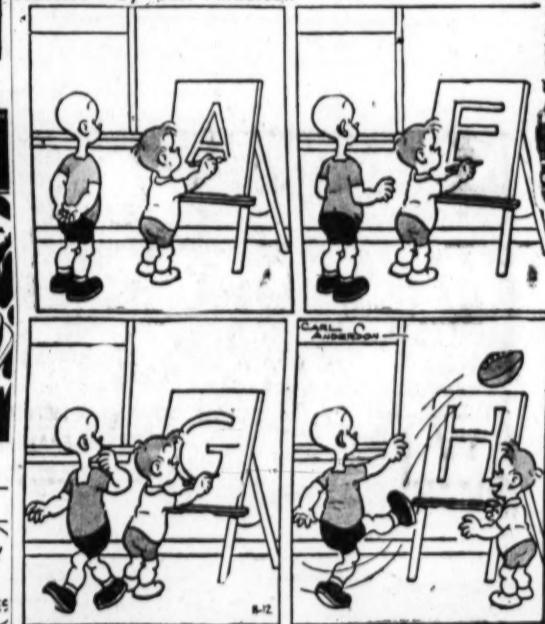
KERRY DRAKE—By Alfred Andriola



STEVE ROPER—By Saunders and Overgard



HENRY—By Carl Anderson



## REDHEAD from TEXAS By Anne Allison

**CHAPTER TWENTY-EIGHT**

MOLLY opened the door, amazed to see her father's servant, "Wong," she cried, "How in the world did you get upstairs?" Visitors seldom went beyond the alert woman who sat by the elevator on each floor, pleasantly but firmly demanding to know the business of strangers in the hotel. "Why aren't you at the ranch?" she continued.

Wong entered. He was dressed in a black suit and still wore the stiff, old fashioned collar which had been in vogue when he was young. "I leave El Rancho," he said. "Tell H.J. I go to San Francisco to see relatives."

"Then what are you doing in New York?"

"Many relatives here, too," Wong stated with oriental obtrusiveness.

Molly smiled. "You still haven't told me how you got past the woman by the elevator."

"Come up servants stairs," he reported blandly. "I wish to see you privately, Miss Molly. Very important."

Knowing that he could not be hurried, she waited patiently, watching him with the affection she had felt since childhood. There was no true friend of the Bradens than the old servant who had worked on Braden land even before H.J. was born. "Are you in trouble?" he asked kindly. "Something you don't want H.J. to know about?"

H. E. SEATED himself delicately on the edge of a chair holding his black hat, his eyes expressionless. "I know about Debra Symington being married to H.J."

"You do? But how could you?"

A faint smile crossed his features. "Many relatives in New York as well as San Francisco. Wong's big family. Have good reporting system."

Molly remained silent. "I come to New York to see Miss Debra Symington. I see her the day she was murdered."

"You saw Debra. But why, Wong?"

"Very good reason. I asked her to let H.J. alone."

"We all asked her that many times. But it doesn't matter now. She's dead."

"It still matters," he insisted wisely. "You love Mr. Symington? You going to marry him?"

"I don't know. I wouldn't do anything to make H.J. unhappy."

"But you love him," he predicted sourly. "You do not wish him to be tried for the murder of his sister?"

"Of course not!" Molly's heart began to pound with anticipation. "Wong . . . do you know something about the murderer?"

"I know, yes. I kill her."

Molly leaped up. "Oh no. I don't believe it. You're never hurt anyone in your life."

"She ruin H.J.," he said fiercely. "I hate her. I kill."

"You haven't told the police?"

"No. I not plan to confess at all until Mr. Symington is accused."

\* \* \*

H. E. STARED intently at him, understanding only too well the motives which had driven him to murder Debra.

"Don't cry, Miss Molly," he said consolingly. "Police not put me in jail."

"But will Wong. Perhaps worse than that . . ."

"Perhaps not, too," the intrepid Chinese said. "Please call Lt. Gordon, Miss Molly, right away."

Half an hour later in the office of Homicide, Wong told his story with dignity. He had gone to see Debra right after her quarrel with Walter. He had demanded that she stop bothering H. J. She had laughed at him and refused. His fingerprints had not been on the gun because he wore gloves.

"One thing further," Wong said when he had finished his story. "I kill in self defense. First, she threaten me."

"I'm afraid that statement

needs something more to substantiate it. Why would Debra Symington want to kill you? What reason could she possibly have?" Lt. Gordon asked.

"Very good reason. I know something about her that wreck her plans to blackmail H. J."

Gordon leaned across the desk. "Now what could you know about a woman like Debra? Especially anything that would ruin her marriage to H. J. Braden?"

Wong's reply was soft spoken but clear. "Because what I know is this. She not legally married to H. J."

"Not married to H. J." Molly cried.

"No, Miss Molly, because she already married to other man. Resident of Argentina. She sailing for South America you know. Very bad woman. Planning to live with first husband on second husband's money."

Wong paused delicately.

"Naturally she very angry when I tell her I know. Naturally she threaten to kill me. Does that answer all questions, Lieutenant? Could I have a cigarette now, please?"

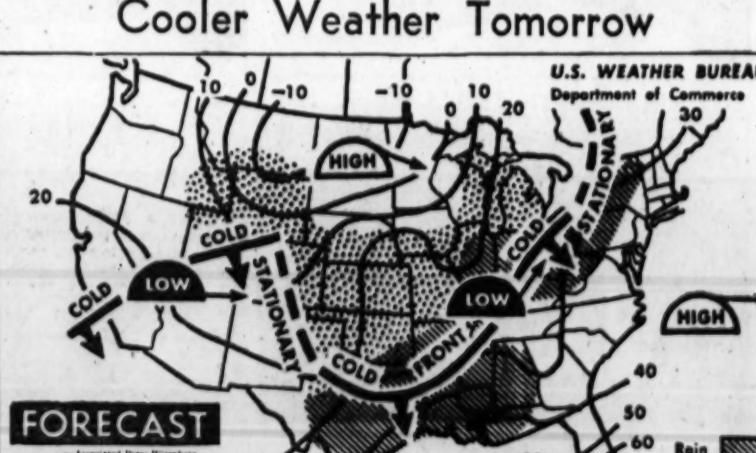
(CONTINUED TOMORROW)

Coddled Orange Apples

Ingredients: ½ cup sugar, ½ cup water, four medium-sized apples, two teaspoons grated orange rind, ½ cup orange juice, one tablespoon lemon juice.

Method: Put sugar and water in a saucepan big enough for the four apples. Stir the sugar and water together over low heat until sugar dissolves, remove from heat. Core and peel each apple one-third of the way down; place in syrup. Simmer, covered, until tender—20 to 30 minutes. Watch carefully so apples won't mushy. Remove apples from saucepan. Add orange rind, orange juice and lemon juice to syrup in saucepan; boil gently until reduced to a good consistency. Pour syrup over apples, basting as fruit cools. Serve warm or chilled. Makes four servings.

## Cooler Weather Tomorrow



Unseasonably warm weather prevailed again in the St. Louis area today, but cooler temperatures are predicted for tomorrow. Assistant Meteorologist Arthur A. Rausch said cooler weather has been delayed because two low pressure areas are acting as a buffer in preventing a cold air mass from being pushed southward.

Minimum temperature in St. Louis this morning was 52, only three degrees lower than the normal maximum for this date. A low of 42 was recorded at

the weather station at Lambert-St. Louis Field.

Cold Arctic air sent the mercury below zero today as snow fell in an area from western Nebraska through Wyoming, Idaho, eastern Washington, Oregon, Montana and the Dakotas.

Snow depths measured three to

five inches over much of Montana and Wyoming and up to

two inches in the western Dakotas and Nebraska. Lowest

temperature reported this morning was 15 below zero at Cutbank, Mont.

Rausch said at the source of the Arctic air at Smith River, British Columbia, it was 44 below zero.

He said tomorrow will be cloudy with occasional rain in the St. Louis area.

The mercury is expected to rise

from a morning low of about 40 to an afternoon high of near 50, he predicted.

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Minimum temperature in

THE EVERYDAY MAGAZINE

POGO—

By Walt Kelly



BLONDIE—By Chick Young



GRIN AND BEAR IT—

By Lichy



"The trouble with you, Roscoe, is that you take the few cents a day we pay on everything and total it up into DOLLARS! . . ."

THE GIRLS—By Franklin Folger



"He said 'I want to be alone with my daddy this afternoon' just as plain."

SISTER—By the Berenstains



"Sister, there's a right way to stack and a wrong way to stack, and I'm very much afraid..."

ROOM AND BOARD—By Gene Ahern



BEETLE BAILEY—By Mort Walker



LIL' ABNER—By Al Capp



ELSWORTH—By Seeg



NANCY—By Ernie Bushmiller



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"She twisted and squirmed so much I put her here in a front desk—now she has me doing it!"

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